Operators Manual

Installation, Operation & Service

Gas Table Top Kettles

MODELS:
KGT-6-T
KGT-12-T

For models built after July 2002

Cleveland

Enodis

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Visit our web site at www.clevelandrange.com

SE95010 Rev. 9

FOR THE USER

IMPORTANT!

PRIOR TO REMOVING ANY FITTINGS ENSURE KETTLE IS AT ROOM TEMPERATURE AND PRESSURE GAUGE IS SHOWING ZERO OR LESS PRESSURE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR ANY OTHER FLAMMABLE LIQUIDS AND VAPOURS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation and operating instructions thoroughly before installing or servicing this equipment.

IMPORTANT

POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER.

KEEP APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE TECHNICIAN.

RETAIN THIS MANUAL FOR YOUR REFERENCE.

INSTALLATION

INSPECTION

Before unpacking visually inspect the unit for evidence of damage during shipping.

If damage is noticed, do not unpack the unit, follow shipping damage instructions.

SHIPPING DAMAGE INSTRUCTIONS

If shipping damage to the unit is discovered or suspected, observe the following guidelines in preparing a shipping damage claim.

1. Write down a description of the damage or the reason for suspecting damage as soon as it is discovered. This will help in filling out the claim forms later.
2. As soon as damage is discovered or suspected, notify the carrier that delivered the shipment.
3. Arrange for the carrier's representative to examine the damage.
4. Fill out all carrier claims forms and have the examining carrier sign and date each form.

GENERAL

Installation of the kettle must be accomplished by qualified installation personnel working to all applicable local and national codes. Improper installation of product could cause injury or damage.

This equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others. Many local codes exist, and it is the responsibility of the owner/installer to comply with these codes.

Observe all clearance requirements to provide proper make-up air flow. Do not obstruct the flow of combustion and ventilation air. Check rating plate to ensure that kettle has been equipped to operate with the type of gas available at the installation.

Dimensions and clearance specifications are shown on the specification sheet and in the Clearance Requirements section.

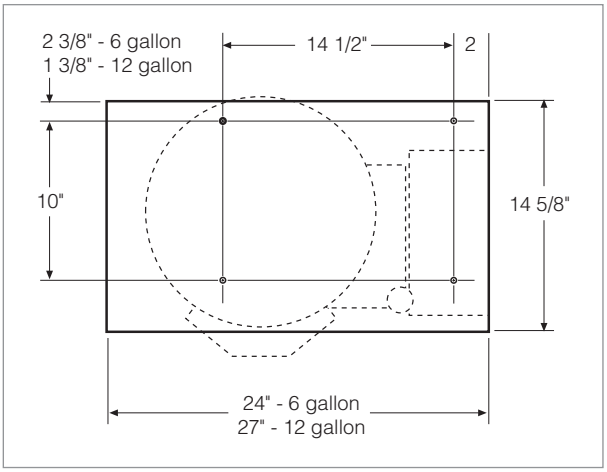
CLEARANCE REQUIREMENTS

CLEARANCE REQUIREMENTS TO COMBUSTIBLE AND NONCOMBUSTIBLE SURFACES.

Model #	Back	Left Side	Right Side
KGT-6-T	4”	0	0
KGT-12-T	4”	0	0

NOTE: To prevent removal of unit for servicing, allow sufficient room on right hand side for servicing.

ASSEMBLY



Base Mounting Diagram

Table-top models must be positioned on a firm, level stand (Cleveland ST-28 recommended), or existing counter top, and bolted in place. These models are supplied with four threaded mounting bushings welded to the underside of the base. An optional support stand with level adjustable legs is available. Once the kettle is secure, screw tilt handle into the threaded hole provided at the right side of kettle.

GAS

ENSURE THE GAS SUPPLY MATCHES THE KETTLE'S REQUIREMENTS AS STATED ON THE RATING PLATE.

It is recommended that a sediment trap (drip leg) be installed in the gas supply line. If the gas pressure exceeds 14” water column, a pressure regulator must be installed, to provide a maximum of 14” water column gas pressure to the gas control valve.

Connect the gas line to the manual valve located at the rear of the control box.

Installation must be in accordance with local codes and/or the National Fuel Gas Code ANSI Z223.1 Latest Edition (USA) or the latest Installation Codes for Gas Burning Appliances and Equipment CAN/ CGA B149.1 and CAN/ CGA B149.2 (Canada). Use a gas pipe joint compound which is resistant to L.P. gas. Test all pipe joints for leaks with soap and water solution. Ensure that the gas pressure regulator is set for the manifold pressure indicated on the gas rating plate.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

ELECTRICAL

ENSURE THE ELECTRICAL SUPPLY MATCHES THE KETTLE'S REQUIREMENTS AS STATED ON THE RATING LABEL.

A cord and plug are supplied with the unit. Simply plug the unit into any grounded outlet rated for a minimum of 10 amps. The wiring diagram is located on the back of the console access panel.

WARNING: Electrical Grounding Instructions.

This unit is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. Standard supply voltage is 115 volts A.C., however, optional A.C. voltages can be supplied on special order. A separate fused disconnect switch must be supplied and installed in the high voltage electrical supply line. The kettle when installed, must be electrically installed and grounded in accordance with local codes, or in the absence of local codes, with National Electrical Code, ANSI/NFPA 70-1990 (USA) or the Canadian Electrical Code, CSA C22.2, Part 1 (Canada).

VENTILATION

Gas fired kettles are only to be installed under a ventilation hood in a room which has provisions for adequate make up air. Further information can be obtained by referring to the U.S.A. National Fire Protection Associations NFPA96 regulations. These standards have also been adopted by the National Building Code in Canada.

WATER

The sealed jacket of the gas-fired kettle is precharged with the correct amount of a water-based formula, and therefore, no water connection is required to the kettle jacket. The kettle can be equipped with optional hot and cold water taps, the taps require 1/2" copper tubing as supply lines.

INSTALLATION CHECKS

Although the kettle has been thoroughly tested before leaving the factory, the installer is responsible for ensuring the proper operation of kettle once installed.

DO NOT ATTEMPT TO OPERATE THIS APPLIANCE DURING A POWER FAILURE.

KEEP APPLIANCE AND AREA FREE AND CLEAR OF COMBUSTIBLES.

1. Supply power to the kettle by placing the fused disconnect switch to the "ON" position.
2. Unit has been thoroughly checked for gas leaks at the factory however the installer should check all connections using soap bubble or gas detector for any leaks which may have resulted from shipping or installation.
3. Before turning the kettle on, read the vacuum/pressure gauge. The gauge's needle should be in the green zone. If the needle is in the "VENT AIR" zone, follow air venting procedure.
4. Place the kettle's power on/off switch to the "ON" position.
5. Turn the temperature control knob to "MIN .". The green LED light should remain lit, indicating the burner is lit, until the set temperature is reached. Then the green light will cycle on and off, indicating the burner is cycling on and off to maintain temperature.
6. Tilt the kettle forward. The red "LOW WATER" light should be lit when the kettle is in a tilted position. This light indicates that the burner has automatically been shut off by the kettle's safety circuit. This is a normal condition when the kettle is in a tilted position.
7. Raise the kettle to the upright position. The red "low water" light should go out when the kettle is upright. If the red light remains lit in the upright position, it indicates a low water condition, and water must be added to the reservoir before the kettle can be operated. Refer to the "Reservoir Fill Procedures", on the kettle's label, for details.
8. Turn the temperature control knob to "MAX." and allow the kettle to preheat. The green light should remain on until the set temperature is reached. Then the green light will cycle ON and OFF, indicating the burner is cycling ON and OFF to maintain temperature.

CLEANING

After installation the kettle must be thoroughly cleaned and sanitized prior to cooking. See complete cleaning instructions in this manual.

OPERATING INSTRUCTIONS

General Parts Drawing

ITEM #	DESCRIPTION	FUNCTION
1.	Tilting Handle	Used for tilting the kettle.
2.	Vacuum/Pressure Gauge	Indicate steam pressure in PSI inside steam jacket as well as vacuum in inches of mercury.
3.	Pressure Relief Valve	This valve is used to vent the kettle and in the unlikely event there is an excess steam build-up in the jacket, this valve opens automatically to relieve this pressure.
4.	Heat Indicator Light (Green)	When lit, indicates that the kettle's burner is on. Cycles ON-OFF with burner.
5.	Low Water Indicator Light (Red)	When lit, indicates that the kettle is low on water and will not operate in this condition (see Reservoir Fill Procedures).
6.	Ignition Failure Indicator Light (Amber)	Indicates failure of heating system to ignite.
7.	On-Off Switch/ Solid State Temperature Control	Turns kettle ON/OFF and allows the operator to adjust the kettle temperature in increments from 1 (Min.) to 10 (Max.). (see Temperature Range Chart in the Operating Instructions section).
8.	Marine Lock	Prevents unit from accidental tilting.
9.	Water Level Sight Glass	Displays water level in steam jacket.

OPERATING THE KETTLE

DO NOT ATTEMPT TO OPERATE THIS APPLIANCE DURING A POWER FAILURE.

KEEP APPLIANCE AND AREA FREE AND CLEAR OF COMBUSTIBLES.

DO NOT LEAN ON OR PLACE OBJECTS ON KETTLE LIP. SERIOUS INJURY COULD RESULT IF KETTLE TIPPED OVER, SPILLING HOT CONTENTS.

1. Before turning kettle on, read the Vacuum/Pressure Gauge (**2**). The gauges needle should be in the green zone. Once heated, the kettle's normal maximum operating pressure is approximately 10-12 psi while cooking a water base product.

2. Ensure that the electrical service to the kettle is turned on at the fused disconnect switch.

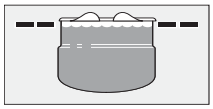
Temperature Control Setting	Approximate Product Temperature °F	°C
MIN.	120	49
1.	130	54
2.	145	63
3.	160	71
4.	170	77
5.	185	85
6.	195	91
7.	210	99
8.	230	110
9.	245	118
MAX.	265	130
NOTE: Certain combinations of ingredients will result in temperature variations		

Temperature Range Chart

3. Preheat the kettle by turning the ON/OFF Switch/Solid State Temperature Control (**7**) to the desired temperature setting (see above "Temperature Range Chart"). The Heat Indicator Light (Green) (**4**) will remain lit, indicating the burner is on, until the temperature setting is reached. When the green light goes off, the burners are off, and preheating is complete.

NOTE: When cooking egg and milk products, the kettle should not be preheated, as products of this nature adhere to hot cooking surfaces. These types of food should be placed in the kettle before heating is begun.

4. Place food product into the kettle. The Heat Indicator Light (Green) (**4**) will cycle on and off indicating the burners are cycling on and off to maintain the set temperature.



NOTE: Do not fill kettle above recommended level marked on outside of kettle.

NOTE: The Low Water Indicator Light (Red) (**5**) should not be lit during kettle operation. This light indicates that the burners have been automatically shut off by the kettle's safety circuit. It is normal for the red light to come on when the kettle is in a tilted position..

5. When cooking is completed turn ON/OFF Switch/Solid State Temperature Control (**7**) to the "OFF' position.

NOTE: A five minute complete shut-of period is required before relighting.

6. Pour the contents of the kettle into an appropriate container by tilting the kettle forward. Care should be taken to pour slowly enough to avoid splashing off the product.

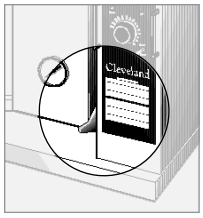
NOTE: As with cleaning food soil from any cookware, an important part of kettle cleaning is to prevent food from drying on. For this reason, cleaning should be completed immediately after cooked foods are removed.

APPROXIMATE BOILING TIMES

The accompanying chart shows approximate times required for electric kettles of various capacities to boil water. The ON/OFF Switch/Solid State Temperature Control (**7**) must be set at "**10**" (Max.) throughout the heat-up period. Water will boil about 1/3 faster if the kettle is filled only to the outer steam jacket's welded seam resulting in a kettle filled to 2/3 capacity.

Kettle Capacity	Minutes
6 gallon/23 litre	20
12 gallon/45 litre	25

Approximate Boiling Times



MARINE LOCK

Your unit is equipped with a marine lock to prevent accidental tilting. The following procedure should be used to tilt the kettle.

1. Grasp the tilt handle.
2. Hold the latch down to unlock tilting mechanism.
3. Pull the handle to tilt kettle.
4. To lock, return the kettle to its upright position and push handle back.

NOTE: Inspect lock daily to ensure it is free moving and does not bind or stick. Clean lock if necessary (see Cleaning Instructions below for details).

CLEANING INSTRUCTIONS

CAUTION
SURFACES MAY BE EXTREMELY HOT!

CARE AND CLEANING

Cooking equipment must be cleaned regularly to maintain its fast, efficient cooking performance and to ensure its continued safe, reliable operation. The best time to clean is shortly after each use (allow unit to cool to a safe temperature).

WARNINGS

⇨
Chloride Cleaners

Do not use detergents or cleansers that are chloride based or contain quaternary salt.

⇨
Wire Brush & Scrapers

Do not use a metal bristle brush or scraper.

⇨
Steel Pads

Steel wool should never be used for cleaning the stainless steel.

⇨
High Pressure Spray Hose

Unit should never be cleaned with a high pressure spray hose.

⇨
Stagnant Water

Do not leave water sitting in unit when not in use.

CLEANING INSTRUCTIONS

1. Turn unit off.
2. Remove drain screen (if applicable). Thoroughly wash and rinse the screen either in a sink or a dishwasher.
3. Prepare a warm water and mild detergent solution in the unit.
4. Remove food soil using a nylon brush.
5. Loosen food which is stuck by allowing it to soak at a low temperature setting.
6. Drain unit.
7. Rinse interior thoroughly.
8. If the unit is equipped with a Tangent Draw-Off Valve, clean as follows:
   - **a)** Disassemble the draw-off valve first by turning the valve knob counter-clockwise, then turning the large hex nut counter-clockwise until the valve stem is free of the valve body.
   - **b)** In a sink, wash and rinse the inside of the valve body using a nylon brush.
   - **c)** Use a nylon brush to clean tangent draw-off tube.
   - **d)** Rinse with fresh water.
   - **e)** Reassemble the draw-off valve by reversing the procedure for disassembly. The valve's hex nut should be hand tight only.
9. If the unit is equipped with a Butterfly Valve, clean as follows:
   - **a)** Place valve in open position.
   - **b)** Wash using a warm water and mild detergent solution.
   - **c)** Remove food deposits using a nylon brush.
   - **d)** Rinse with fresh water.
   - **e)** Leave valve open when unit is not in use.
10. Using mild soapy water and a damp sponge, wash the exterior, rinse, and dry.

NOTES

⇨ For more difficult cleaning applications one of the following can be used: alcohol, baking soda, vinegar, or a solution of ammonia in water.

⇨ Leave the cover off when the kettle is not in use.

⇨ For more detailed instructions refer to the Nafem Stainless Steel Equipment Care and Cleaning manual (supplied with unit).

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

(Suppied courtesy of Nafem. For more information visit their web site at www.nafem.org)

Contrary to popular belief, stainless steels ARE susceptible to rusting.

Corrosion on metals is everywhere. It is recognized quickly on iron and steel as unsightly yellow/orange rust. Such metals are called "active" because they actively corrode in a natural environment when their atoms combine with oxygen to form rust.

Stainless steels are passive metals because they contain other metals, like chromium, nickel and manganese that stabilize the atoms. 400 series stainless steels are called ferritic, contain chromium, and are magnetic; 300 series stainless steels are called austenitic, contain chromium and nickel; and 200 series stainless, also austenitic, contains manganese, nitrogen and carbon. Austenitic types of stainless are not magnetic, and generally provide greater resistance to corrosion than ferritic types.

With 12-30 percent chromium, an invisible passive film covers the steel's surface acting as a shield against corrosion. As long as the film is intact and not broken or contaminated, the metal is passive and stain-less. If the passive film of stainless steel has been broken, equipment starts to corrode. At its end, it rusts.

Enemies of Stainless Steel

There are three basic things which can break down stainless steel's passivity layer and allow corrosion to occur.

1. Mechanical abrasion
2. Deposits and water
3. Chlorides

Mechanical abrasion means those things that will scratch a steel surface. Steel pads, wire brushes and scrapers are prime examples.

Water comes out of the faucet in varying degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots, and when heated leave deposits behind that if left to sit, will break down the passive layer and rust stainless steel. Other deposits from food preparation and service must be properly removed.

Chlorides are found nearly everywhere. They are in water, food and table salt. One of the worst chloride perpetrators can come from household and industrial cleaners.

So what does all this mean? Don't Despair!

Here are a few steps that can help prevent stainless steel rust.

1. *Use the proper tools.*

   When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.

2. *Clean with the polish lines.*

   Some stainless steel comes with visible polishing lines or "grain." When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. *Use alkaline, alkaline chlorinated or non-chloride containing cleaners.*

   While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.

4. *Treat your water.*

   Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.

5. *Keep your food equipment clean.*

   Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.

6. *Rinse, rinse, rinse.*

   If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

7. *Never use hydrochloric acid (muriatic acid) on stainless steel.*
8. *Regularly restore/passivate stainless steel.*

Recommended cleaners for specific situations

Job	Cleaning Agent	Comments
Routine cleaning	Soap, ammonia, detergent, Medallion	Apply with cloth or sponge
Fingerprints & smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn stains & discoloration	Cameo, Talc, Zud, First Impression	Rub in direction of polish lines
Grease & fatty acids, blood, burnt-on-foods	Easy-off, De-Grease It Oven Aid	Excellent removal on all finishes
Grease & oil	Any good commercial detergent	Apply with sponge or cloth
Restoration/Passivation	Benefit, Super Sheen	

Review

1. Stainless steels rust when passivity (film-shield) breaks down as a result of scrapes, scratches, deposits and chlorides.
2. Stainless steel rust starts with pits and cracks.
3. Use the proper tools. Do not use steel pads, wire brushes or scrapers to clean stainless steel.
4. Use non-chlorinated cleaners at recommended concentrations. Use only chloride- free cleaners.
5. Soften your water. Use filters and softeners whenever possible.
6. Wipe off cleaning agent(s) and standing water as soon as possible. Prolonged contact causes eventual problems.

To learn more about chloride-stress corrosion and how to prevent it, contact the equipment manufacturer or cleaning materials supplier.

Developed by Packer Engineering, Naperville, Ill., an independent testing laboratory.

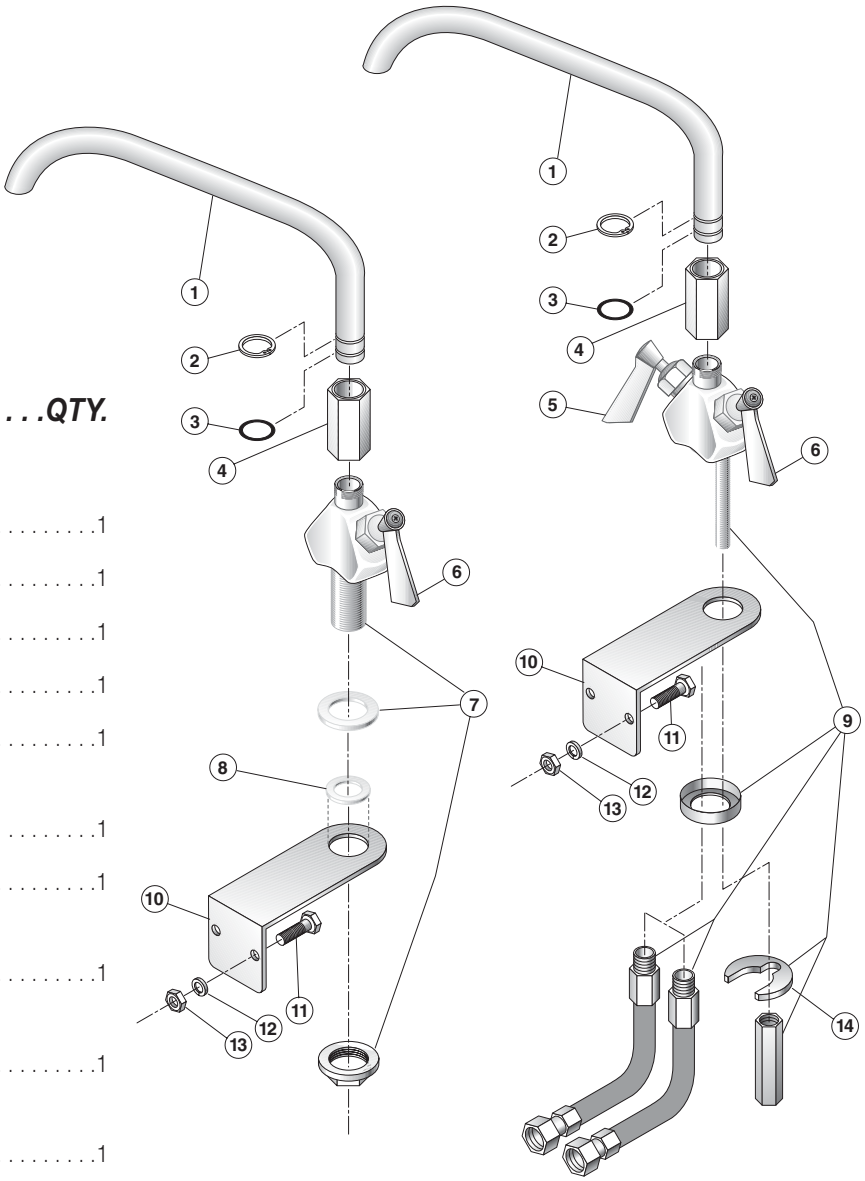
SERVICE PARTS

WARRANTY

Our Company supports a worldwide network of Maintenance and Repair Centers. Contact your nearest Maintenance and Repair Centre for replacement parts, service, or information regarding the proper maintenance and repair of your cooking equipment

In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., etc.), only factory-supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.

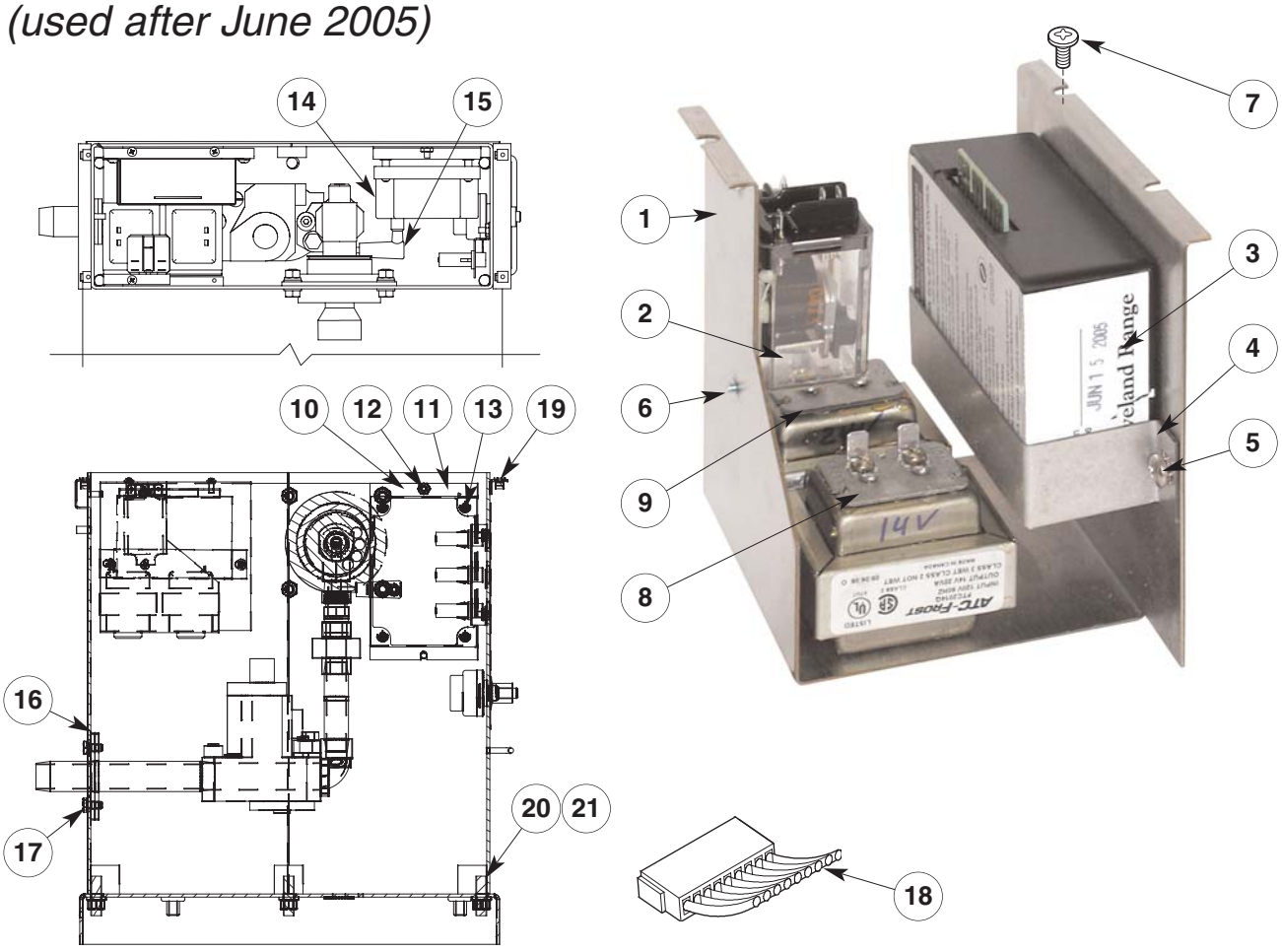
FAUCET ASSEMBLY



ITEM #	*PART #*	*DESCRIPTION . . . . . .QTY.*
1.	KE50825-2	3/4" Spout 1
2.	FA95022	Retaining Ring 1
3.	FA05002-19	"O" Ring 1
4.	KE51736	Long Faucet Nut 1
5.	SE50020	Hot Water Stem Assembly . . . . . .1 (Double Pantry only)
6.	SE50021	Cold Water Stem Assembly 1
7.	KE51401	Single Pantry Body . . . . . .1 (c/w Item # 6)
8.	KE50335	Adapter Washer . . . . . .1 (Single Pantry only)
9.	KE51403	Double Pantry Body . . . . . .1 (c/w Item # 5&6)
10.	KE54159	Faucet Mounting Bracket 1
11.	FA11258	Hex Cap Screw 2
12.	FA30505	Washer 2
13.	FA21008	Hex Nut 2
14.	SE50447	Washer Horseshoe 1

CONSOLE COMPONENTS

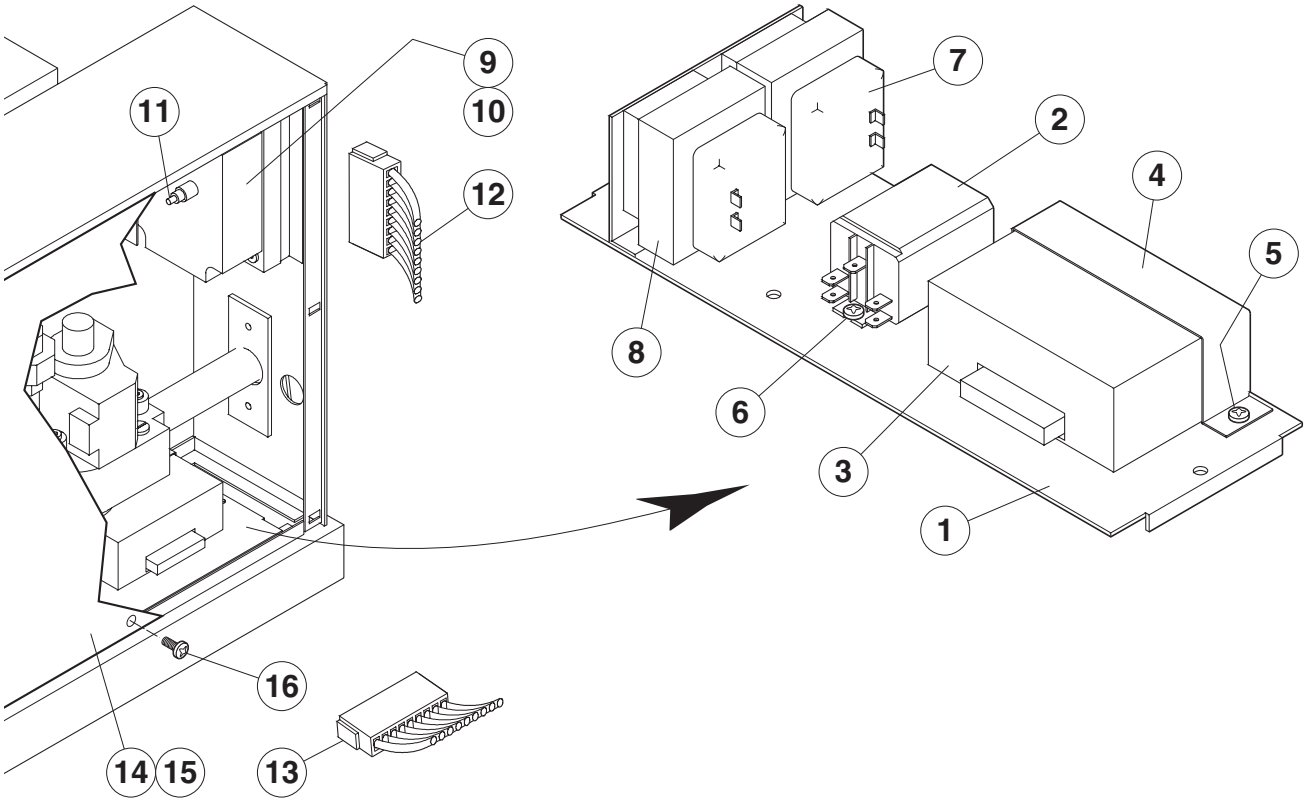
(used after June 2005)



ITEM #	*PART #*	*DESCRIPTION*	*QTY.*
1.	KE600545	COMPONENT MOUNTING BRACKET	1
2.	KE50753-7	RELAY	1
3.	KE00458	SOLID STATE CONTROL BOX	1
4.	KE50303-2	BLACK BOX BRACKET (USE)	1
4.	KE50303-1	BLACK BOX BRACKET	1
5.	FA11145	SCREW, #10-32 X 3/8 S.S.	2
6.	FA15018-7	SCREW, ZINC PLATED, #6-32 X 1/4 SEMS HEAD	2
7.	FA11091	MACHINE SCREW, PHILIPS HEAD, #8-32 x 3/8	3
8.	KE53838-20	TRANSFORMER, 120/24V OPTION	1
	KE53838-18	TRANSFORMER, 240/24V OPTION	1
9.	KE53838-27	TRANSFORMER, 120/14V OPTION	1
	KE53838-21	TRANSFORMER, 240/16V OPTION	1
10.	KE53469-2	IGNITION CONROL MODULE	1
11.	KE600567	BRACKET, IGNITION MODULE MOUNTING	1
12.	FA21006	HEX NUT, SS, #10-24	3
13.	FA15018-8	SCREW, ZINC PLATED, #6-32 X 3/4 SEMS PHILIPS HEAD	4
14.	KE54309	LOW VOLTAGE LEAD ASSEMBLY	1
15.	KE54308-1	HI VOLTAGE LEAD ASSEMBLY	1
16.	KE600566	RUBBER GASKET	1
17.	FA11256	SCREW, 1/4-20 X 1/2 HEX CAP S.S.	2
18.	WHKGT-2	WIRING HARNESS	1
19.	FA95074	NYLON ANCHOR NUT	4
20.	FA31010	WASHER, SPRING LOCK, HELICAL, 3/8"	6
21.	FA21026	HEX NUT, 3/8-19, PLATED	6

CONSOLE COMPONENTS

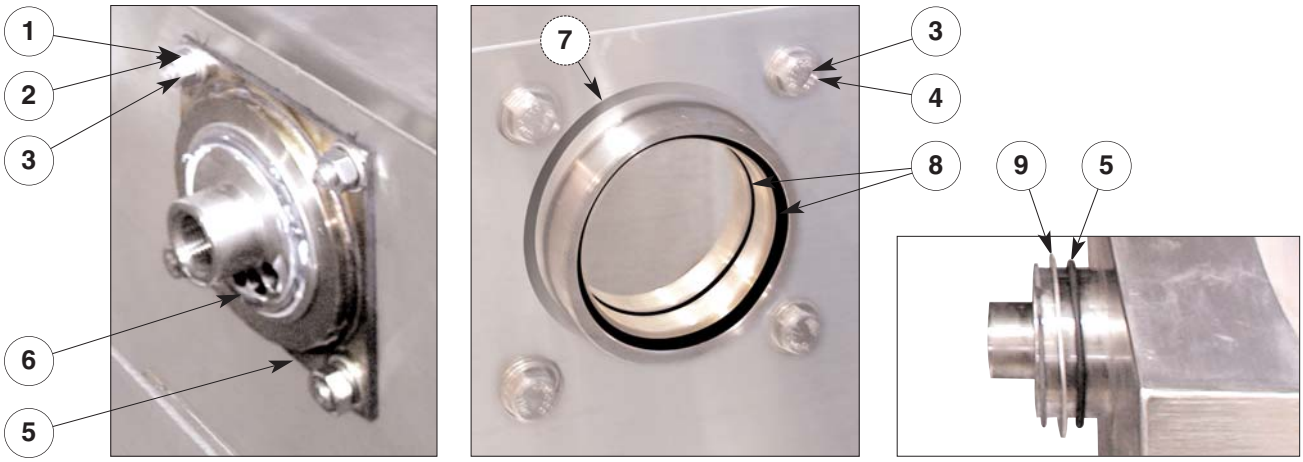
(used prior to June 2005)



ITEM #	PART #	DESCRIPTION	QTY.
1-8	KE01928-3	COMPONENT PLATE ASSEMBLY	1
1.	KE01927-2	COMPONENT MOUNTING PLATE WELDMENT	1
2.	KE50753-7	RELAY	1
3.	KE00458	SOLID STATE CONTROL BOX	1
4.	KE50303-2	BLACK BOX BRACKET	1
5.	FA11089	SCREW, #8-32X1/4 LG.	2
6.	FA11052	SCREW, #6-32X1/2 LG.	2
7.	KE53838-27	TRANSFORMER, 120/14V	1
	KE53838-21	TRANSFORMER, 240/16V	1
8.	KE53838-20	TRANSFORMER, 120/24V	1
	KE53838-18	TRANSFORMER, 240/24V	1
9.	KE53469-2	IGNITION CONTROL MODULE	1
10.	FA10245	SCREWS #8-32 X1" LG	2
11.	KE54308-3	HI VOLT LEAD ASS'Y	1
12.	KE54309	LOW VOLT LEAD ASS'Y	1
13.	WHKGT	WIRING HARNESS	1
14.	KE600252	CONSOLE COVER	1
15.	KE90424	WIRING DIAGRAM	1
16.	FA95062	SCREW, SS	1

TRUNNION ASSEMBLY

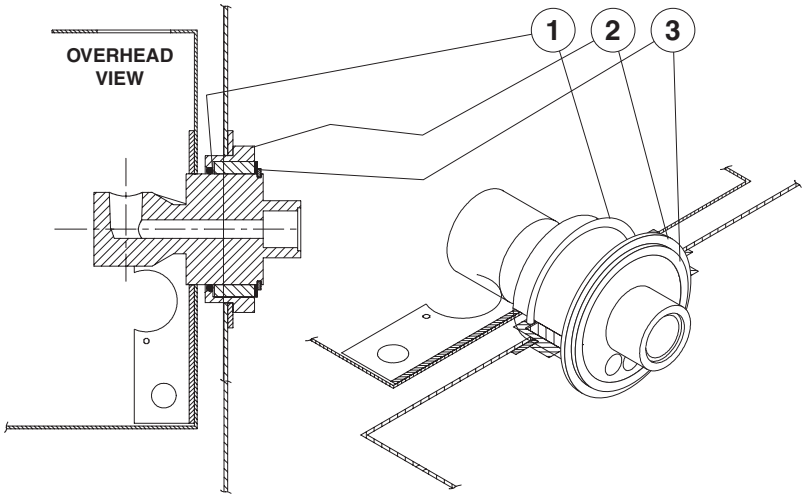
(used after June 2005)



ITEM #	*PART #*	*DESCRIPTION*	*QTY.*
1.	FA21024	HEX NUT, SS, 5/16-18	4
2.	FA31030	HELICAL SPRING LOCK WASHER, SS, 5/16" DIA.	4
3.	KE600343	BARTITE SEALING WASHER, 5/16" DIA.	8
4.	FA11323	HEX CAP SCREW, 5/16-18 X 3/4"	4
5.	KE01917-1	TRUNNION HOUSING PLATE ASSEMBLY	1
6.	FA95007-11	RETAINING RING	1
7.	FA05002-49	O-RING, A-228, 2 7/8" x 3 1/8"	2
8.	FA05002-45	O-RING, A-228, 2 1/4" x 2 1/2"	2
9.	KE54434-1	TRUNNION WASHER	1

TRUNNION ASSEMBLY

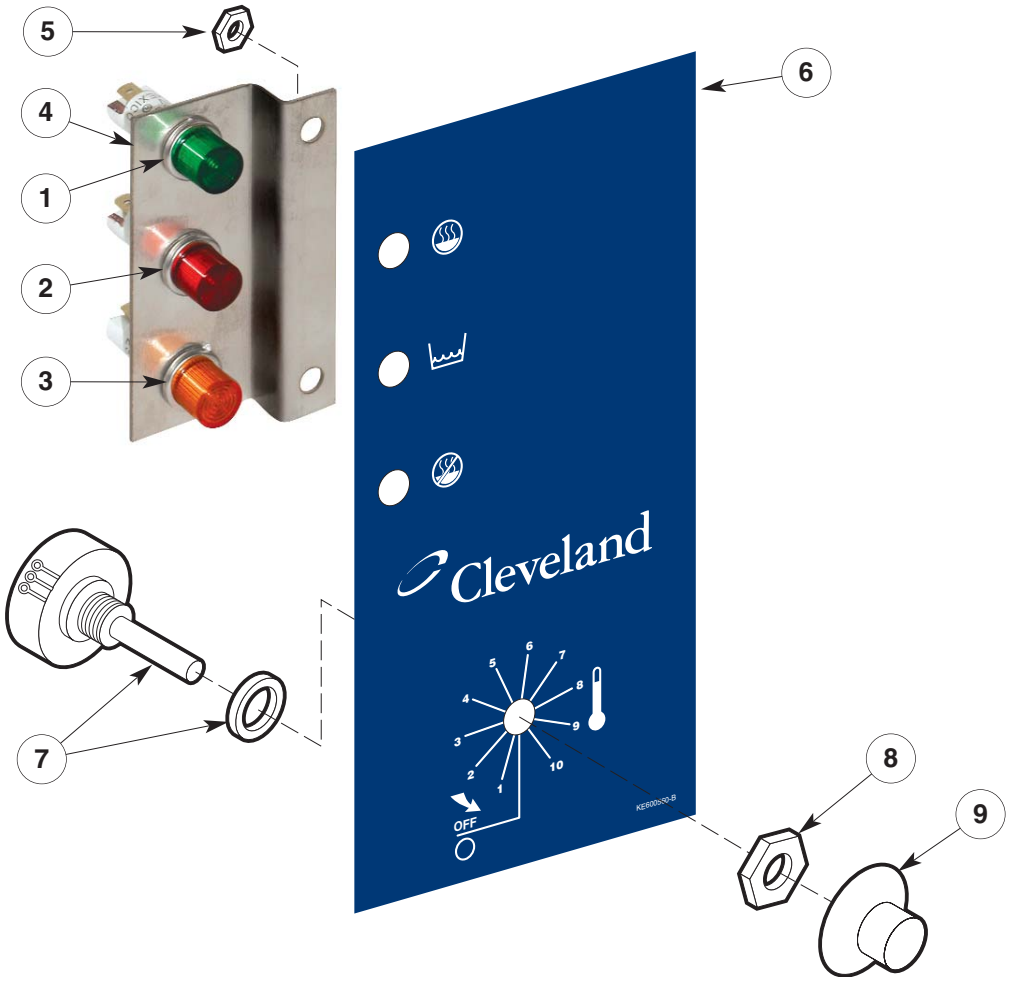
(used prior to June 2005)



ITEM #	*PART #*	*DESCRIPTION*	*QTY.*
1.	FA05002-45	"O" RING	1
2.	KE54434-1	TRUNNION WASHER	1
3.	FA95007-11	RETAINING RING	1

SWITCHES & INDICATORS

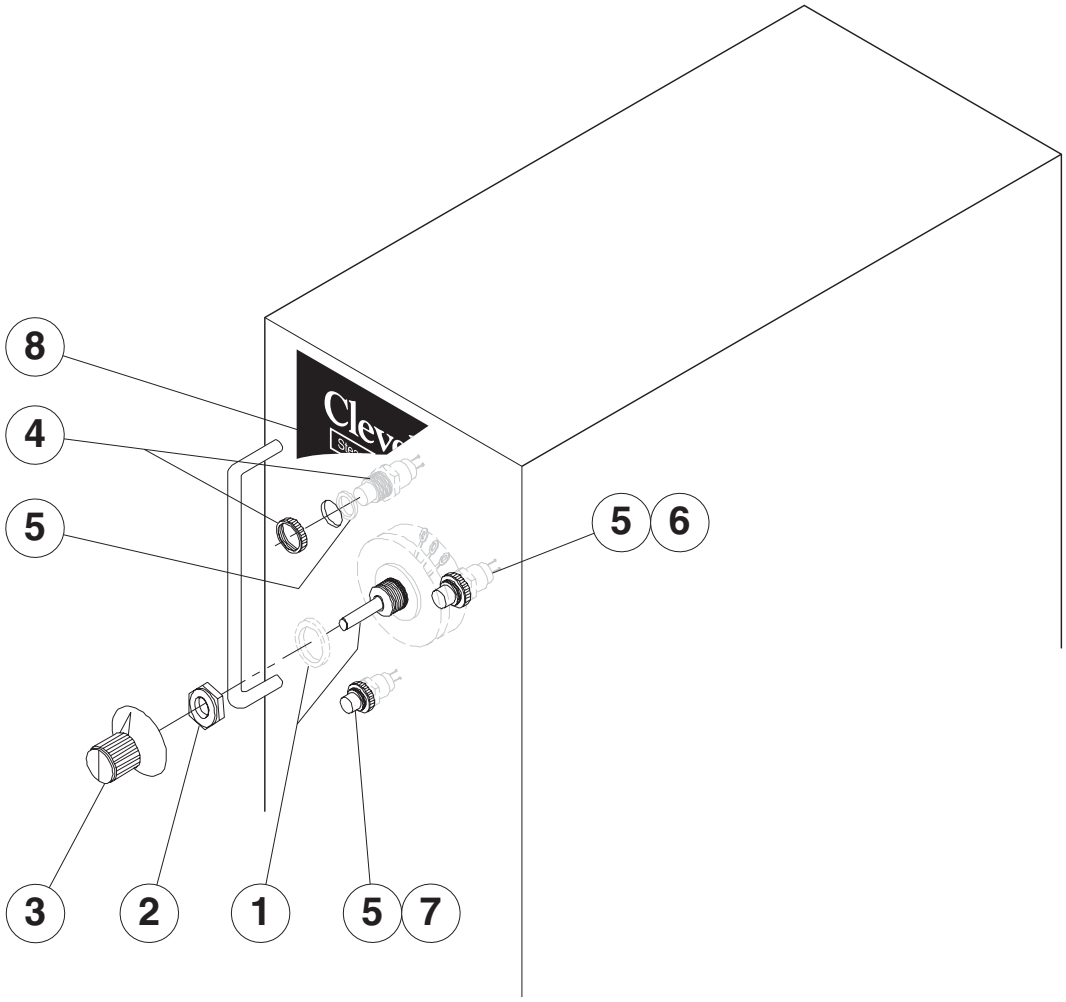
(used after June 2005)



ITEM #	PART #	DESCRIPTION	QTY.
1.	KE55486-3	INDICATOR LIGHT, GREEN	1
2.	KE55486-2	INDICATOR LIGHT, RED	1
3.	KE55486-4	INDICATOR LIGHT, AMBER	1
4.	KE600537	BRACKET, LIGHT	1
5.	FA21006	#10-24, HEX NUT, S.S.	2
6.	KE600560-B	LABEL	1
7.	SE00114	POTENTIOMETER WITH ON/OFF SWITCH, C/W ITEM #8	1
8.	KE51005	ROTARY SEAL	1
9.	KE50569-1	KNOB, POTENTIOMETER	1

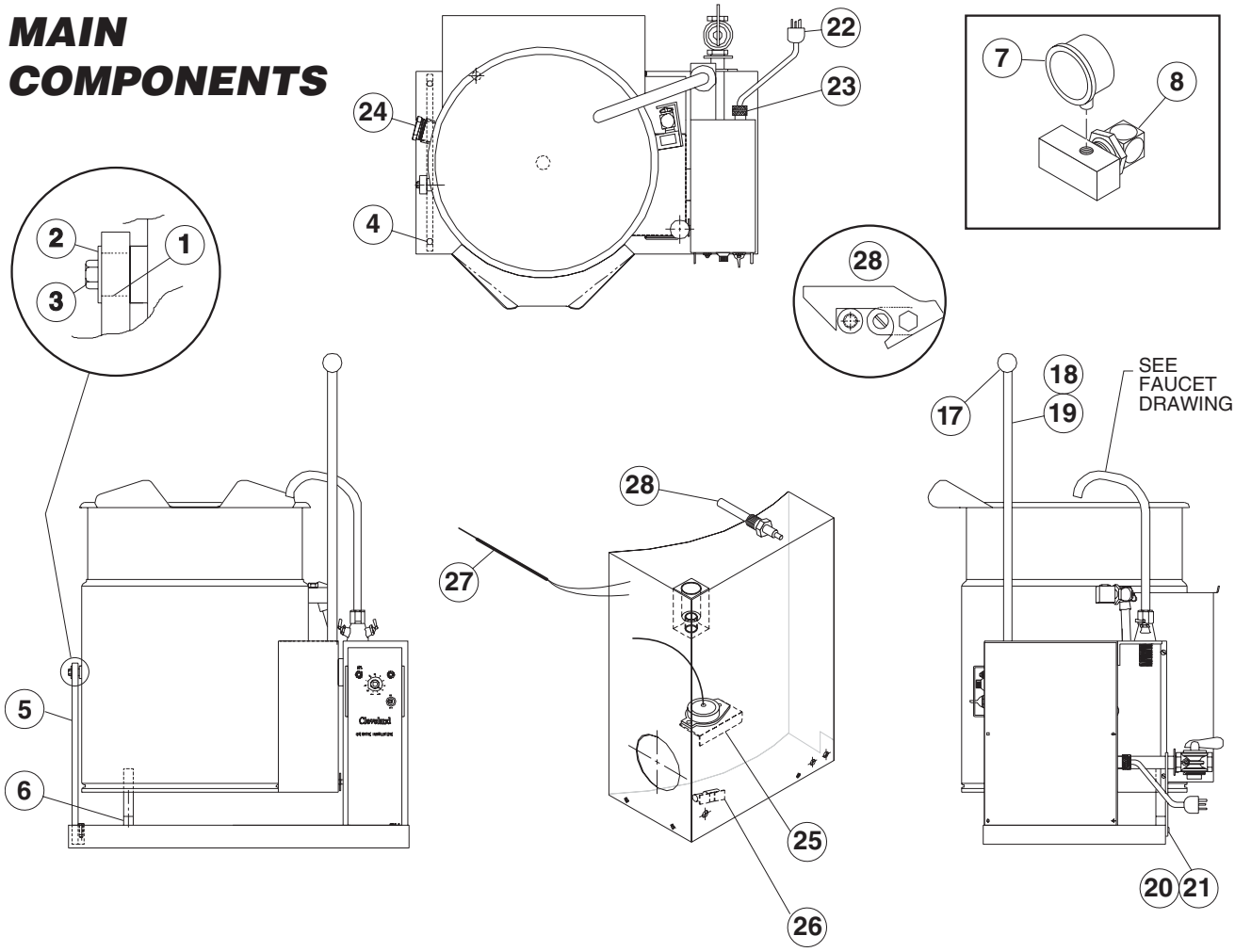
SWITCHES & INDICATORS

(used prior to June 2005)



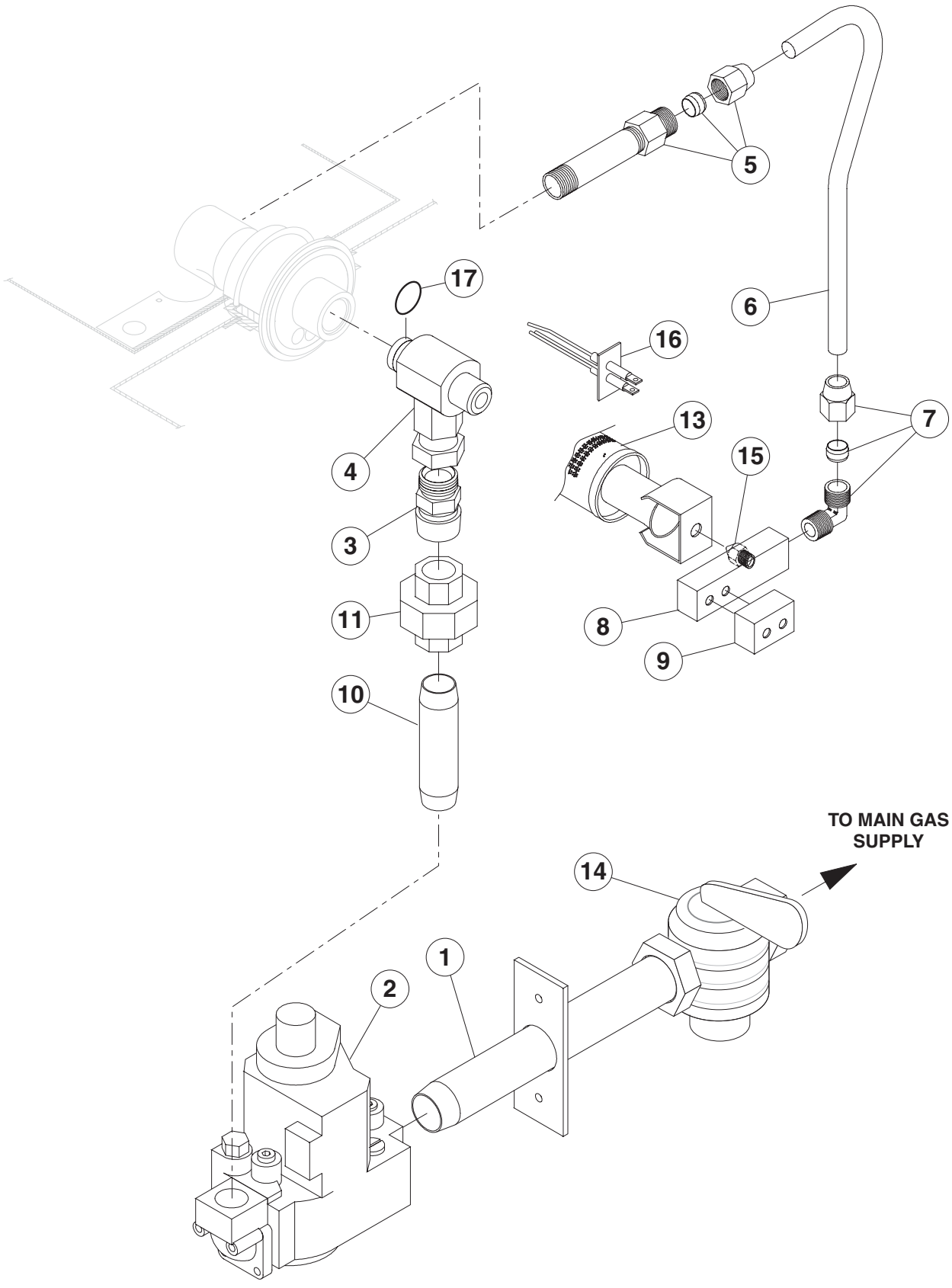
ITEM #	*PART #*	*DESCRIPTION*	*QTY.*
1.	SE00114	POTENTIOMETER WITH ON/OFF SWITCH, C/W ITEM #2	1
2.	KE51005	ROTARY SEAL	1
3.	KE50569-1	KNOB, POTENTIOMETER	1
4.	KE50567-1	L.E.D., RED	1
5.	FA05002-18	"O" RING	2
6.	KE50567-3	L.E.D., GREEN	1
7.	KE50567-2	L.E.D., AMBER	1
8.	KE5555-5	LABEL	1

MAIN COMPONENTS



ITEM #	PART #	DESCRIPTION	QTY.
1.	SK50403	BRONZE BEARING	1
2.	SK50434	WASHER	1
3.	FA95081-3	BOLT, MODIFIED	1
4.	KE54247	HEX BOLT, 14-20X3/4" LG.	2
5.	KE02004-2	TRUNNION SUPPORT BAR AND BRACE ASSEMBLY	1
6.	KE50474	FOOT	1
7.	KE50429-5	PRESSURE GAUGE	1
8.	KE54941-5	SAFETY VALVE, 50 PSI, 1/2" (NORTH AMERICA)	1
	KE54941-31	SAFETY VALVE, 50 PSI, 1/2", (EUROPE)	1
17.	KE50151-1	KNOB	1
18.	KE54670-4	HANDLE, 6 GALLON	1
	KE54670-5	HANDLE, 12 GALLON	1
19.	FA30501-1	FIBER WASHER FOR HANDLE	1
20.	KE54435-4	FEED PIPE SUPPORT	1
21.	FA11258	HEX CAP SCREW, 14-20X3/4" LG.	2
22.	KE54821-8	ELECTRICAL CORD	1
23.	KE54721-2	CORD CONNECTOR	1
24.	KE54468	WATER LEVEL SIGHT GLASS	1
25.	KE55069-6	SAFETY THERMOSTAT	1
26.	KE50294-1	MERCURY SWITCH	1
27.	KE00515	THERMISTOR ASSEMBLY	1
28.	KE54246-3	MARINE LOCK ASSEMBLY	1

PIPING ASSEMBLY



PIPING ASSEMBLY (continued)

ITEM #	PART #	DESCRIPTION	QTY.
1.	KE01929-1	FEED PIPE ASS'Y	1
2.	KE55240-8	GAS VALVE, NATURAL	1
	KE55240-7	GAS VALVE, C/W L.P. CONVERSION KIT	1
3.	FI05163-1	ADAPTER 1/2 NPT	1
4.	FI05222-2	SWIVEL (USED AFTER JULY 2002)	
		SWIVEL REPLACEMENT KIT (USED PRIOR TO JULY 2002)	
	KE002191-1	FOR KGT-12-T	1
	KE002191-2	FOR KGT-6-T	1
	KE002191-3	FOR KGT12TGB	1
5.	KE02012	COMPRESSION FITTING (STRAIGHT) & NIPPLE ASS'Y	1
6.	KE54667-1	BURNER TUBE	1
7.	FI05198-5	COMPRESSION ELBOW (LONG NUT)	1
8.	KE54666	ORIFICE ADAPTER	1
9.	KE54700	ORIFICE SUPPORT BLOCK (KGT-6-T)	1
10.		*NIPPLE*	
	FI05226-14	USED AFTER JUNE 2005, 1/2" X 3 1/8"	1
	FI00577	USED PRIOR TO JUNE 2005, 1/2''	1
11.	FI00073	1/2'' BLACK IRON UNION	1
13.	KE01500-3	BURNER ASSEMBLY (KGT-6-T), C/W IGNITOR	1
	KE01500-2	BURNER ASSEMBLY (KGT-12-T), C/W IGNITOR	1
	K53653-2	BURNER ONLY (KGT-12-T)	1
14.	F01518-1	GAS SHUT OFF VALVE	1
15.	*SEE CHART BELOW*	GAS ORIFICE	1
16.	KE53437-1	IGNITOR	1
17.	FI05222-3	"O" RING	1

KETTLE SIZE	ELEVATION ABOVE SEA LEVEL	BTU'S/HR.	GAS TYPE	ORIFICE SIZE "A"	PART NUMBER
	SEA LEVEL	34,000	NATURAL	#36 (.1065")	KE 53406-1
	UP TO 2000'		PROPANE	1.75mm	KE 53406-2
	2,000' UP TO 4,000'	32,300	NATURAL	#37(.1040")	KE 53406-3
			PROPANE	1.70mm	KE 53406-4
6	4,000' UP TO 6,000'	30,700	NATURAL	#38 (.1015")	KE 53406-5
GAL			PROPANE	1.65mm	KE 53406-6
	6,000' UP TO 8,000'	29,200	NATURAL	#39 (.0995")	KE 53406-7
			PROPANE	1.6mm	KE 53406-8
	8,000' UP TO 10,000'	27,700	NATURAL	#40 (.0980")	KE 53406-9
			PROPANE	1.55mm	KE 53406-10
	SEA LEVEL	53,000	NATURAL	3.4mm	KE 53406-11
			PROPANE	2.15mm	KE 53406-12
	2,000' UP TO 4,000'	50,400	NATURAL	3.3mm	KE 53406-13
			PROPANE	#45 (.0820)	KE 53406-14
12	4,000' UP TO 6,000'	47,800	NATURAL	3.2mm	KE 53406-15
GAL			PROPANE	2.05mm	KE 53406-16
	6,000' UP TO 8,000'	45,400	NATURAL	3.1 mm	KE 53406-17
			PROPANE	(.0780")	KE 53406-18
	8,000' UP TO 10,000'	43,200	NATURAL	2.9mm	KE 53406-19
			PROPANE	1.95mm	KE 53406-20

MAINTENANCE

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED SERVICE TECHNICIAN.

Cleveland Range equipment requires little preventative maintenance. We do however provide the following chart as a guideline for inspection and maintenance to keep your unit functioning at 100%.

INSPECTION AND MAINTENANCE CHECK LIST

The following check should be completed every six months or more frequently if unit is in a high volume facility.

WARNING: It is imperative that damaged seals be repaired immediately to prevent equipment failure and/or damage.

ITEM	CHECK
SIDE Console seal	Insure there are six screws firmly holding down the cover. If not replace screws and/or missing or worn nylon anchor nuts.
Bottom Cover Gasket	Check to see it is in place and is not cracked or split.
Tilt Handle	Check handle for tightness. If loose apply lock tight and reinstall. Check handle knob is on end of handle and firmly tightened. If loose apply lock tight and reinstall.
Pressure Gauge	Check that the gauge does not have moisture on its inside face. Replace if moisture is present. Check that the gauge shows a vacuum (needle is well into the Green zone) when cold and shows between 25-40 psi when unit is hot. If not follow Vacuum Leak Test.
Pressure Relief Valve	Check pressure relief valve as described in Pressure Relief Valve Periodic Testing Procedure.
Temperature Check	Following Calibrating Procedure check the inner kettle surface temperature with a digital surface thermometer and adjust if required.

CALIBRATING PROCEDURE

1. Insure the unit has a vacuum before you begin calibrating procedures. If unit requires venting refer to Kettle Venting Instructions.
2. Set On-Off Switch/Temperature Control to "**10**" (Max.).
3. Allow the unit to cycle twice.
4. Check temperature of the inner kettle surface with a digital surface thermometer.
5. Temperature should be between 260° F and 265° F.
6. Using a screw driver adjust temperature by turning the potentiometer on the black box. Turn very little. Turn clockwise to INCREASES and counter-clockwise to DECREASE temperature.
7. Allow the unit to cycle twice.
8. Check temperature of the inner kettle surface with a digital surface thermometer.
9. Repeat steps **4.** through **8.** until unit is calibrated.

PRESSURE RELIEF VALVE PERIODIC TESTING PROCEDURE

Most insurance agencies require periodic testing of

DANGER: PRESSURE RELIEF VALVE WILL EXHAUST HIGH TEMPERATURE STEAM. CONTACT WITH SKIN COULD RESULT IN SERIOUS BURNS. KEEP FACE, HANDS AND BODY CLEAR OF DISCHARGE.

DANGER: WORKING ON MACHINES WITH POWER COULD RESULT IN SEVERE ELECTRICAL SHOCK.

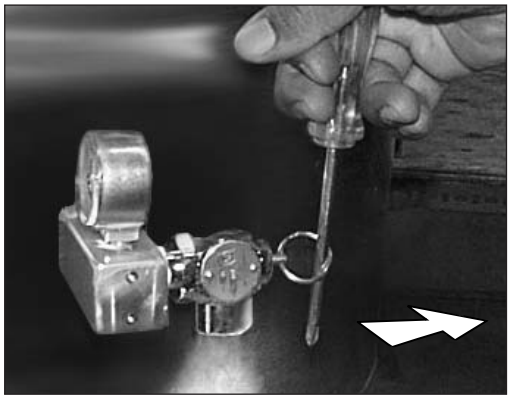
WARNING: IMPROPER REFILLING OF KETTLE JACKET WILL RESULT IN IRREVERSIBLE DAMAGE TO UNIT.

pressure relief valves used on pressure vessels. This procedure will allow you to safely and quickly test your kettle's pressure relief valve. We recommend this test be performed twice a year.

NOTE: The following instruction is intended for use by qualified service personnel.

WARNING: Kettle surface will be hot and steam will be released during testing. Take necessary precautions including the use of gloves and eye protection to prevent personal injury.

1. With the kettle empty, set On-Off Switch/Temperature Control to "**10**" (Max.). Allow the kettle to heat until the unit cycles off.
2. Switch On-Off Switch/Temperature Control to "**0**" (Off) and disconnect main power at fused disconnect switch.



3. Stand to the side of the pressure relief valve discharge tube and pull valve open for a maximum of one second. Repeat test three to four times. Each time the mechanism should move freely and be accompanied by a rapid escape of steam.

If valve appears to be sticking replace pressure relief valve.

If foreign material is discharged then drain kettle and replace pressure relief valve.

See KETTLE JACKET CLEANOUT AND PASSIVATION PROCEDURES for full instructions on the correct method for refilling kettle jacket.

WARNING: Improper refilling of kettle jacket will result in irreversible damage to unit.

NOTE: Rust inhibitor is purchased locally. Read directions and do not exceed manufacturer's recommendation (excessive rust inhibitor can also cause solidification).

RESERVOIR FILL PROCEDURES

WARNING: IMPROPER REFILLING OF KETTLE JACKET WILL RESULT IN IRREVERSIBLE DAMAGE TO UNIT.

The kettle's water level must be maintained at the proper level. Under normal operating conditions, the sealed water reservoir should never require the addition of water.

If the red "low water" light comes on during use (while the kettle is in an upright position), the water level has reached a critically low level. The low water protection control has automatically shut off the gas burner. The following procedure must be completed before further use:

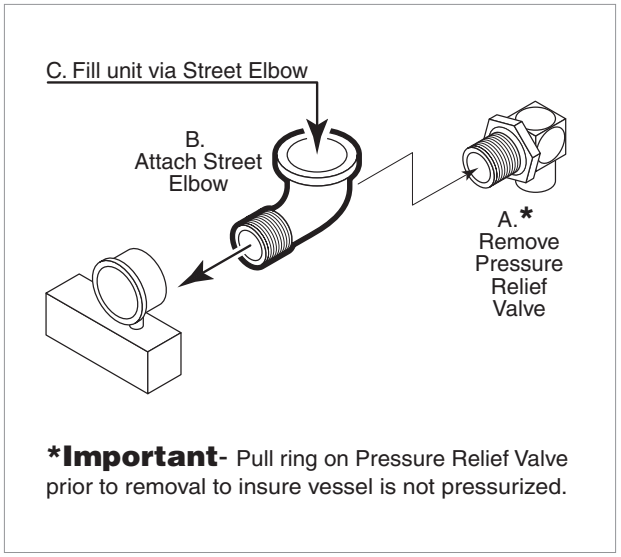
DANGER: PRESSURE RELIEF VALVE WILL EXHAUST HIGH TEMPERATURE STEAM. CONTACT WITH SKIN COULD RESULT IN SERIOUS BURNS. KEEP FACE, HANDS AND BODY CLEAR OF DISCHARGE.

DANGER: WORKING ON MACHINES WITH POWER COULD RESULT IN SEVERE ELECTRICAL SHOCK.

NOTE: Have a qualified service technician repair the leakage problem and add water to the unit. Ensure that the red "low water" light is on when the kettle is upright. On tilting kettles, it is normal for the red light to come on when the kettle is in a tilted position.

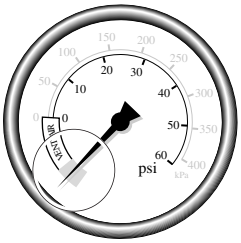
DISTILLED WATER REQUIREMENTS

Kettle Capacity	When red "Low Water Light" comes on, add distilled water
6 gallon	70 ounces
12 gallon	120 ounces



***Important**- Pull ring on Pressure Relief Valve prior to removal to insure vessel is not pressurized.

Pressure Relief Valve/Gauge Assembly Drawing



1. Ensure kettle is at room temperature and pressure gauge showing zero or less pressure.
2. Shut off power to the kettle at the fused disconnect switch.
3. Pull Pressure Relief Valve (A) open to insure vessel is not pressurized.
4. Remove Pressure Relief Valve (A).
5. Replace Pressure Relief Valve (A) with Street Elbow (B).

Sight Glass

6. Add distilled water (C) through the Street Elbow (B), using a funnel if necessary. Fill the unit to the high level mark on the Sight Glass.
7. Apply a thread sealant (i.e. Teflon tape) to the Pressure Relief Valve's (A) thread and replace.
8. Restore power to unit at the fused disconnect switch.
9. The kettle must now be vented. (Refer to the KETTLE VENTING INSTRUCTIONS).

KETTLE JACKET CLEANOUT AND PASSIVATION PROCEDURES

The following procedure should be preformed at least once every three years to prevent possible corrosion and ensure the optimum life of the kettle.

WARNING:
IMPROPER REFILLING OF KETTLE JACKET WILL RESULT IN IRREVERSIBLE DAMAGE TO UNIT.

DANGER:
MOLYFILM 315 IS CORROSIVE, AVOID CONTACT WITH SKIN AND EYES.

DANGER:
AVOID INHALATION - VAPORS FROM MOLYFILM 315 MAY BE HARMFUL OR FATAL.

DESCRIPTION - Molyfilm 315 inhibits corrosion in stainless steel and copper. A pH buffer is present to assist in maintaining the appropriate pH to assist in corrosion inhibition.

DISPOSAL - Follow all Federal, State and local codes when disposing of product.

SHELF LIFE - Molyfilm 315's effectiveness will diminish after three years.

REFILL QUANTITIES (ORDERING INFO: 1 Liter Molyfilm 315 Rust Inhibitor - Part# KE600340-1)

IMPORTANT: To ensure satisfactory mixing follow the MIXING / FILLING PROCEDURE described below.

Kettle Size	Volume of Water		Volume of Molyfilm 315	
	U.S. Gal.	Liters	oz.	cc (ml.)
6 U.S. Gal.	1.6	5.8	2.1	61
12 U.S. Gal.	2.2	8.3	3	88

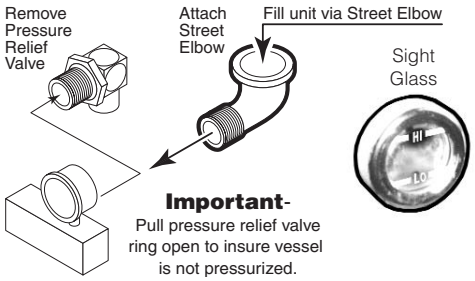
MIXING / FILLING PROCEDURE

1. Refer to chart to determine the required volumes of water and Molyfilm 315.
2. In a separate container mix 1/2 gallon of the required volume of water with the total required volume of Molyfilm 315.
3. Pour mixture into kettle.
4. Pour the remaining required volume of water into kettle.

DANGER:
PRESSURE RELIEF VALVE WILL EXHAUST HIGH TEMPERATURE STEAM. CONTACT WITH SKIN COULD RESULT IN SERIOUS BURNS. KEEP FACE, HANDS AND BODY CLEAR OF DISCHARGE.

DANGER:
WORKING ON MACHINES WITH POWER COULD RESULT IN SEVERE ELECTRICAL SHOCK.

DANGER:
EXTREMELY HOT SURFACES. WORK ONLY ON COLD KETTLE.



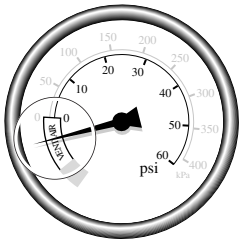
Flushing Procedure

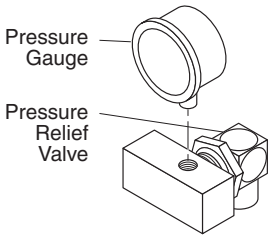
1. Ensure kettle is at room temperature and pressure gauge showing zero or less pressure.
2. Shut off and disconnect gas supply.
3. Remove electrical plug from power source.
4. Remove bolts holding kettle to tabletop/floor.
5. Pull ring on pressure relief valve to insure there is no pressure within the kettle jacket.
6. Remove pressure relief valve.
7. Replace pressure relief valve with street elbow.
8. Remove sight glass.
9. Tilt kettle on its side (sight glass down) and allow to drain. Flush out as much debris as possible with water.
10. Tilt kettle upright, apply a thread sealant (i.e. Teflon tape) to the sight glass threads and replace.
11. Fill jacket via the street elbow with a mixture of water and Molyfilm 315 (see REFILL QUANTITIES).
12. Remove street elbow.
13. Apply a thread sealant (i.e. Teflon tape) to the pressure relief valve and replace.
14. Reconnect gas and electrical supplies.
15. Turn kettle on, vent and heat to high for 1/2 hour.
16. Cool and drain kettle as per above procedure.

Refilling Unit

1. Apply a thread sealant (i.e. Teflon tape) to the sight glass threads and replace.
2. Fill kettle jacket with a mixture of water and Molyfilm 315 (see REFILL QUANTITIES chart).
3. Apply a thread sealant (i.e. Teflon tape) to the filler plug threads and replace.
4. Turn kettle on and check for leaks at sight glass and filler plug. See Vacuum Leak Test.
5. Vent kettle. See Kettle Venting Instructions for proper procedure.

KETTLE VENTING INSTRUCTIONS



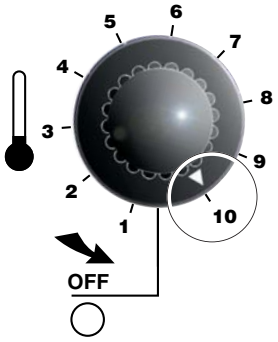


The following venting procedure should be followed when the Vacuum/Pressure Gauge needle is in the "VENT AIR" zone:

NOTE: Check for and eliminate leaks prior to venting (See Repairing Leaks in Steam Jacketed Kettle Fittings.

DANGER: PRESSURE RELIEF VALVE WILL EXHAUST HIGH TEMPERATURE STEAM. CONTACT WITH SKIN COULD RESULT IN SERIOUS BURNS. KEEP FACE, HANDS AND BODY CLEAR OF DISCHARGE.

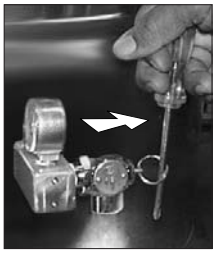
DANGER: WORKING ON MACHINES WITH POWER COULD RESULT IN SEVERE ELECTRICAL SHOCK.



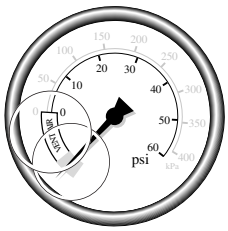
1. Turn kettle ON and set Temperature Control to **10** (Max.), heat the empty kettle until unit cycles off.

2. Vent kettle by pulling safety valve ring 8-10 times in short 2-3 second blasts with a 5 second interval between pulls.

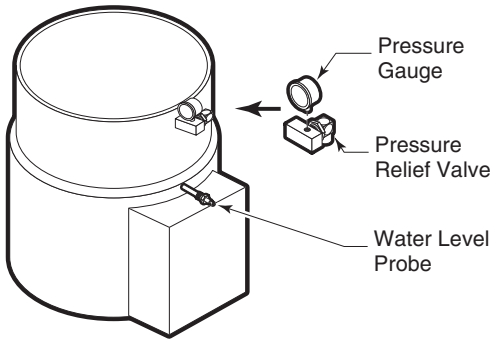
NOTE: If unit cycles ON, stop venting and wait for kettle to cycle OFF before continuing.



3. Turn kettle OFF. Add cold water to kettle until its surface temperature is below 100°F. The pressure gauge needle should be in the green zone, indicating a vacuum in the kettle's jacket.



VACUUM LEAK TEST PROCEDURE



If the kettle will not hold vacuum, test for leaks at:

A. Water Level Probe.

B. Pressure Relief Valve.

C. Pressure Gauge.

LEAK TEST PROCEDURE:

1. Heat kettle until unit cycles off.

2. Shut off power to the kettle at the fused disconnect switch.

3. Spread Bubble Type Leak Detector over suspected areas and watch closely for bubbles.

4. Repair areas as required.

REPAIRING LEAKS IN STEAM JACKETED KETTLE FITTINGS

If unit will not hold a vacuum the most likely cause is a leak at one of the fittings.

Often, the easiest way to eliminate a leak is reseal the suspect areas.

1. Water Level Probe

Remove,clean threads, apply teflon thread sealant and reinstall.

2. Pressure Relief Valve

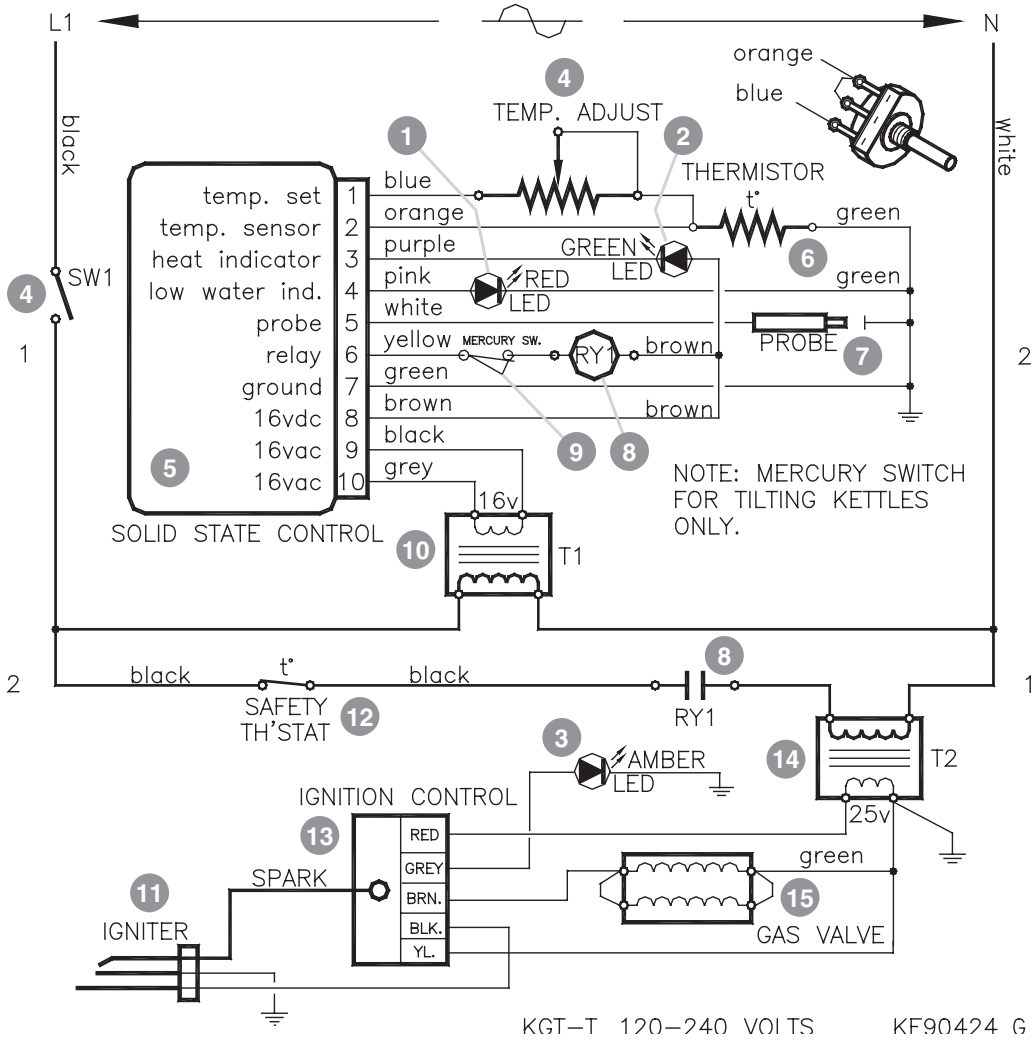
A/ Inspect for signs of leaks. Replace if required.

B/ Remove, clean threads, apply teflon thread sealant and reinstall.

3. Pressure Gauge

A/ Inspect face of gauge. If it contains moisture on the inside of face replace.

WIRING DIAGRAM



ITEM #	PART #	DESCRIPTION
1.	KE55486-2	L.E.D., RED (USED AFTER JUNE 2005)
	KE50567-1	L.E.D., RED (USED PRIOR TO JUNE 2005)
2	KE55486-3	L.E.D., GREEN (USED AFTER JUNE 2005)
.	KE50567-3	L.E.D., GREEN (USED PRIOR TO JUNE 2005)
3.	KE55486-2	L.E.D., AMBER (USED AFTER JUNE 2005)
	KE50567-2	L.E.D., AMBER (USED PRIOR TO JUNE 2005)
4.	SE00114	POTENTIOMETER WITH ON/OFF SWITCH, C/W RUBBER BOOT
5.	KE00458	SOLID STATE CONTROL BOX
6.	KE00515	THERMISTOR ASSEMBLY
7.	KE50556-1	WATER LEVEL PROBE
8.	KE50753-7	RELAY
9.	KE50294-1	MERCURY SWITCH
10.	KE53838-27	TRANSFORMER, 120/14V OPTION
	KE53838-21	TRANSFORMER, 240/16V OPTION
11.	KE53437-1	IGNITOR
12.	KE55069-6	SAFETY THERMOSTAT
	KE53469-2	IGNITION CONTROL #05-296466-151
14.	KE53838-20	TRANSFORMER, 120/24V OPTION
	KE53838-18	TRANSFORMER, 240/24V OPTION
15.	KE55240-8	GAS VALVE KIT, INCLUDES 1/2" NPT ELBOW ADAPTER (USED AFTER JUNE 2005)
	KE55240-7	GAS VALVE KIT, INCLUDES L.P. CONVERSION KIT (USED PRIOR TO JUNE 2005)

OPERATING SEQUENCES

1.	Turn On-Off Switch/ Temperature Control Knob "ON"	* 14 volt transformer is energized and powers solid state control system. * Temperature knob is turned up and control box calls for heat. * Relay (RY-1) closes and powers 24 volt transformer. * Ignition control box is powered.
3.	Ignitor Sparks	* Gas valve is energized. * Ignitor sparks and ignition occurs.
4.	Temperature Reached	* Solid state controls senses temperature reached. * Relay (RY-1) opens and 24 volt transformer loses power. * Ignition control box is turned off. * Gas valve closes.
5.	Maintaining Temperature	* Solid state controls senses temperature drop. * Relay (RY-1) closes and powers 24 volt transformer. * Ignitor control box is powered. * Steps three and four are repeated.

SOLID STATE CONTROL SEQUENCE

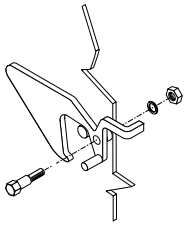
Our solid state controls consist of the following components.

On-Off Switch/ Temperature Control Knob (Potentiometer)	* Provides or interrupts electrical power to the control system. * Rotate to change resistance from 0 to 50,000 ohms. This resistance is compared to the resistance on the thermistor using a voltage comparator circuit inside the control box. * If the resistance is lower than the thermistor resistance then the control box will provide 14v dc to pin #8. The green indicator light illuminates and the control relay (RY-1) is energized closed to provide power to the heating system.
Control Box	* Analyzes inputs from water level probe, tilt switch, potentiometer, thermistor. * Energizes control relay (RY-1)
Water Level Probe	* Senses water in jacket.
Tilt Switch	* When kettle is in upright position tilt switch is closed to complete circuit between pin #8, the relay (RY-1) and green indicator light.
Thermistor	* The thermistor resistance decreases as temperature increases. When the thermistor resistance equals the potentiometer then 14v dc is removed from pin #8. The control relay (RY-1) returns to the normally open position.
Green LED Light	Indicates that the control box is calling for heat. Pin #8 powered.
Red LED Light	Indicates that the water level probe is not immersed in water. Not enough water in the jacket or kettle tilted.
Relay (RY-1)	When energized allows the heating circuit to function. Electric elements or gas burner system.

NOTES:

***** A ground loop circuit must be established between kettle body, water in jacket, water level probe and control box. If this loop is present, it indicates that there is sufficient water in the kettle for safe operation.

***** If there is not sufficient water in the jacket then the loop is broken and the control box will prevent 14v DC from being supplied to pin #8. The control relay (RY-1) will remain (or return) to the normally open position and the unit cannot heat. The red LED light will be illuminated.



MARINE LOCK TESTING PROCEDURE

1. Check that lock clears stop pin on side box without rubbing when kettle is tilted (Figure **A**).

2. Check side to side play. Lock should remain fully over stop pin when pushed to it's maximum side to side play (Figure **B**).

3. Check that the kettle when pushed fully upright moves the lock to a closed position. To check this:

A/ Hold the latch firmly in the unlocked position while tilting the kettle back to an upright position.

B/ The kettle sidebox will force the lock into a new position.

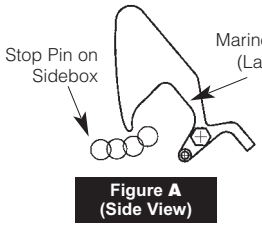


Figure A (Side View)

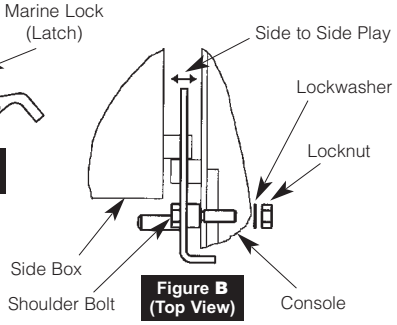


Figure B (Top View)

C/ Hold the lock in this position and try to tilt the kettle forward. The latch should prevent the kettle from tilting.

4. Check shoulder bolt is firmly seated against console body.

5. Check on inside of console box that shoulder bolt locknut is secure.

GAS VALVE REPLACEMENT KIT (Item # KE55240-7)

This kit includes a gas valve and a natural to propane conversion kit for the valve.

REPLACEMENT INSTRUCTIONS

Removal

1. Turn off power to unit a main breaker.

2. Turn off main gas supply.

3. Disconnect gas line on incoming side of kettle shut-off valve.

4. Remove shut-off valve.

5. Remove piping support bracket.

6. Remove side panel.

7. Remove wires from gas valve.

8. Undo the union on the gas line.

9. Remove the two bolts located at the rear of the console and remove gas valve assembly.

Gas Valve Replacement

10. If the unit is Propane, install the propane kit on the new valve as per the instructions in the bag.

11. Remove the supply pipe from the old valve and install on the new valve using pipe thread sealant for the pipe threads.

12. Remove the four screws holding the outlet plumbing assembly to the old valve and reinstall on the new valve. Use a little "O"ring lube on elbow seal to the gas valve.

Installation

13. Replace gas valve assembly and reconnect gas lines and wiring to valve.

14. Turn gas supply back on.

15. Check for gas leaks.

16. Turn main power back on.

Calibration

17. Connect a water column meter to the manifold side of the gas valve.

18. Turn unit on.

19. Check for gas leaks.

20. Natural Gas- set manifold pressure to 4.2 inches WC.

21. Propane Gas- set manifold pressure to 10 inches WC.

Closure

22. Remove test equipment

23. Replace side panel.